

## Perfect to Share

11am-9pm

### Cheese Board

Whitestone brie, house-smoked cheddar, Kahurangi blue with chutney, quince paste, maple glazed walnuts and crackers

\$22.00

*GF available*

### Potted Paté

Free range chicken liver paté, served with warm ciabatta, crackers, onion & sage jam

\$15.00

*GF available*

### Meat Platter

Selection of cured meats, chicken liver paté and game terrine with stone fruit relish, pickles, breads and crackers

\$22.00

*GF available*

### Polenta Fries

With chipotle aioli (V)(GF\*)

\$10.00

### Shoestring Fries

Tossed in lemon pepper and served with aioli and tomato sauce (V)(GF\*)

bowl \$8.00 half portion \$4.50

(V) Vegetarian / (GF) Gluten Free – \*please note GF and non-GF foods cooked in same fryer

Please order at the bar – either pay as you order or set up a credit card tab for your convenience

*Enjoy your meal!*

Lunch Mains 11am-5pm

Crayfish Bisque

With grilled monkfish, saffron cream and crusty bread

\$22.50

Goat's Cheese Croquet

Served on a warm Southland swede purée, braised leeks, parsnip crisps and beetroot relish

\$21.00

Blue Cod

A Southern delicacy – cooked in a light beer batter served with shoestring fries, our own tartare sauce & garden salad

\$28.50

TAP BURGER

House made prime beef, smoked cheese, red onion, tomato, gherkin, Fork and Tap BBQ sauce, aioli and shoestring fries

\$19.00

Add bacon or Wanaka free-range egg \$2.00 extra

PORK BELLY BURGER

Slow-roasted New Zealand pork belly in hoisin/ginger/5-spice sauce, with tart apple, Asian coleslaw and shoestring fries

\$19.00

TOASTED TORTILLA WRAPS

- Free range pulled chicken, red onion, lettuce, coriander and aioli
- Slow cooked wild venison, quinoa, feta, spinach, coriander and aioli
- Vegetarian wrap with spiced beans, coriander and smoked cheese

\$14.00

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Evening Mains 5PM-9PM

Crayfish Bisque

With grilled monkfish, saffron cream and crusty bread  
\$22.50

Goat's Cheese Croquet

Served on a warm Southland swede purée, braised leeks, parsnip crisps and beetroot relish  
\$21.00

Blue Cod

A Southern delicacy – cooked in a light beer batter served with shoestring fries,  
our own tartare sauce & garden salad  
\$28.50

TAP BURGER

House made prime beef, smoked cheese, red onion, tomato, gherkin,  
Fork and Tap BBQ sauce, aioli and shoestring fries  
\$19.00

Add bacon or Wanaka free-range egg \$2.00 extra

PORK BELLY BURGER

Slow-roasted New Zealand pork belly in hoisin/ginger/5-spice sauce, with tart apple,  
Asian coleslaw and shoestring fries  
\$19.00

Rabbit HOTPOT

Central Otago rabbit, slowly braised with mushrooms & wine, served with a pastry top,  
salad and crusty bread  
\$27.00

Fiordland venison shank

Slow cooked with wild mushroom ragout, rustic potato mash and seasonal vegetables  
\$32.00

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## Pizza

### Red Chilli Prawn

Red chilli, lemon grass and coconut prawns with red onion,  
fire-roasted peppers, finished with fresh coriander

### Spicy Tandoori Chicken

Spiced chicken, red pepper, finished with fresh coriander and yoghurt

### vegorama

Caramelised onion, feta, roast pumpkin, hazelnuts and fresh sage (V)

### venison Carpaccio

Seared venison, caramelised onion, roast beetroot,  
feta & roquette pesto

### Carnivore's Dream

Chorizo, bacon, ham off the bone & caramelised onion  
with Fork and Tap BBQ sauce

### Margherita

Mozarella, fresh tomato, fresh basil (V)

### Hawaiian

Ham off the bone, cheese & pineapple

All pizzas \$25.00 – All large size (30cm base)

Half 'n' Half combos, \$2 extra / Gluten Free Base, \$3.50 extra

## Sides

### salad

Mesclun leaves, tomato, spring onions, carrots and dressed with vingerette  
\$6.00

### seasonal vegetables

\$6.00

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